

Chinese Dumplings (with Napa Cabbage & Pork Filling)

Ingredients:

Serves: 4

- 1 Bag of Dumpling Wrappers (around 55 Wrappers)
- 1 Pound of Ground Pork
- 5-6 Napa Cabbage Leaves - minced
- 1 Tablespoon of Fresh Ginger – minced
- 2 Tablespoons of Scallion - finely chopped
- 1 Egg White
- ½ Tablespoon of Sesame Oil
- 3 Tablespoons of Soy Sauce
- ½ Tablespoon of Chinese Cooking Wine

How to Make Chinese Dumplings:

Step 1: Make the Filling

- Put the ground pork into a big bowl and add one egg white.
- Add minced ginger, chopped scallion, sesame oil, soy sauce, and cooking wine to the bowl.
- Add napa cabbage to the bowl and start stirring all the ingredients using chopsticks.
- Keep stirring until all the ingredients are mixed well and the filling is sticky. To test, put a chopstick in the middle of the filling to see if the filling can hold the chopstick.

Step 2: Wrap the Dumplings

- Take one dumpling wrapper and add about 1 tablespoon of filling in the middle of the wrapper.
- Moisten the edge of the wrapper with a wet fingertip.
- Fold the wrapper in half; pleat the edges with your fingers to seal the dumpling. Place the dumpling on a lightly floured cutting board or plate.
- Repeat with remaining dumpling wrappers and filling.

Step 3: Boil the Dumplings

- Fill a large pot 2/3 of the way with water; bring to a boil over high heat.
- Add dumplings that can fit in a single layer in the pot and cook until they all float (usually 6-8 minutes).
- Add 1/3 cup of cold water into the pot. Cook until the water is boiling again.
- Enjoy dumplings with a small plate of vinegar or Sichuan hot sauce!

Tips to Waste Less Food!

1. Check your fridge before you go shopping.
2. Use all parts of the napa cabbage.
3. Save the egg yolk for fried rice.
4. Keep leftover filling in a clear container and freezer it for other dishes.
5. Store uncooked dumplings in a clear container with a layer of wax paper; sprinkle some flour on the top and put the container in your freezer.